

16: OATMEAL

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **34**
- SRM **38.4**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14.1 liter(s)**

Steps

- Temp **65 C**, Time **35 min**
- Temp **70 C**, Time **20 min**
- Temp **75 C**, Time **15 min**

Mash step by step

- Heat up **10.9 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **35 min** at **65C**
- Keep mash **20 min** at **70C**
- Keep mash **15 min** at **75C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (62.5%)	79 %	6
Grain	Płatki owsiane	0.3 kg (9.4%)	85 %	3
Grain	Fawcett - Brown	0.25 kg (7.8%)	72 %	180
Grain	Fawcett - Pale Chocolate	0.25 kg (7.8%)	71 %	600
Grain	Abbey Malt Weyermann	0.2 kg (6.3%)	75 %	45
Grain	Jęczmień palony	0.2 kg (6.3%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	13 g	60 min	11 %
Aroma (end of boil)	lunga	5 g	10 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	7 g	Safale

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	3 g	Boil	10 min

Notes

- Warzone 03.02. Drugie podejście do Oatmeala. Jęczmień dodany na mash-out. Starter z 5g suchych S-04, które miałem już chwile otwarte i jeszcze 2g uwodnionych. Fermentuje...
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